



LUCA

PRIVATE DINING
and EVENTS

SUMMER 2026

PRIVATE DINING
and EVENTS





Luca is a Michelin starred, modern Italian restaurant celebrating the very best of British produce. Our approach to private dining is one of understated elegance, offering a relaxed atmosphere centred on comfort and ease. We create enchanting spaces for you to enjoy whatever the occasion.

PRIVATE DINING
and EVENTS



OUR SPACES

SUMMER 2026



THE GARDEN ROOM



THE PASTA ROOM



THE TERRACE

LUCA

SAMPLE MENU

FOR THE TABLE

Parmesan fries and salame toscano

ANTIPASTO

Salad of bull's heart tomatoes, grilled yellow peaches, stracciatella and black olive

FRUTTI DI MARE*

Roast orkney scallop with jerusalem artichoke and n'duja

PRIMO

Rigatoni with pork sausage ragu, tomato, anchovy and mint

SECONDO

Smoked hereford beef fillet with san marzano tomatoes, friggiteli peppers and horseradish

DOLCE

Tiramisù

**dinner service only / optional for lunch*

LUCA

SAMPLE WINE PACKAGE

FRIZZANTE

Lamiabile, Souffle d'Étoiles, Grand Cru, Extra Brut NV

BIANCO

Carricante, Carjanti, Gulfi

ROSSO

Brunello di Montalcino, La Magia 2020, Tuscany

DOLCE*

Marsala Superiore Dolce, Curatolo Arini NV

**dinner service only / optional for lunch*



*Salad of bull's heart tomatoes, grilled yellow
peaches, stracciatella and black olive*



*Rigatoni with pork sausage ragù,
tomato, anchovy and mint*

PRIVATE DINING
and EVENTS



FULL VENUE HIRE

SUMMER 2026



FULL VENUE HIRE

LUCA

SAMPLE MENU

FOR THE TABLE

Parmesan fries and salame toscano

ANTIPASTO

Salad of bull's heart tomatoes, grilled yellow peaches, stracciatella and black olive

FRUTTI DI MARE*

Roast orkney scallop with jerusalem artichoke and n'duja

PRIMO

Rigatoni with pork sausage ragu, tomato, anchovy and mint

SECONDO

Smoked hereford beef fillet with san marzano tomatoes, friggiteli peppers and horseradish

DOLCE

Tiramisù

**dinner service only / optional for lunch*

LUCA

SAMPLE WINE PACKAGE

(Lunch & Dinner)

FRIZZANTE

Lamiabile, Souffle d'Étoiles, Grand Cru, Extra Brut NV

BIANCO

Carricante, Carjanti, Gulfi

ROSSO

Brunello di Montalcino, La Magia 2020, Tuscany

BAR

Negroni

Peach Aperitivo

Braybrooke

ALCOHOL FREE

Camellia

No-groni

Lucky Saint

EXTRA SERVICES

Gin

Vodka - tonic / soda



*Roast orkney scallop with
jerusalem artichoke and n'duja*



*Beef fillet, jerusalem artichoke,
pickled walnut and confit garlic*



THE GARDEN ROOM	THE PASTA ROOM	THE TERRACE	FULL VENUE HIRE
Up to 8 people	Up to 10 people	Up to 20 people	Up to 80 people seated 100 people standing
•	•	•	•
Lunch	Lunch	Lunch	Lunch
Arrival 12:00- 13:30	Arrival 12:00- 13:30	Arrival 12:00- 13:30	Arrival 12:00- 13:30
The space will be yours until 16:30	The space will be yours until 16:30	The space will be yours until 16:30	The venue will be yours until 16:00
From £95 per person	From £95 per person	From £295 per person	POR
Dinner	Dinner	Dinner	Dinner
Arrival 17:30- 20:30	Arrival 17:30- 20:30	Arrival 17:30- 20:00	Arrival 18:00- 20:00
The space will be yours until 23:00	The space will be yours until 23:00	The space will be yours until 23:00	The venue will be yours until 23:00
From £120 per person	From £120 per person	From £350 per person	POR

T&C apply



TERMS & CONDITIONS

MENU

Most dietary requirements can be accommodated.
Please note that we are unable to omit garlic or onion from our dishes.

DEPOSIT

We require a hire fee for both lunch and dinner for each space. This fee is fully refundable within a specified period before your booking date depending on the space you have booked. Please see below for a full breakdown.

The Garden & The Pasta Room

£50 hire fee for lunch
£100 hire fee for dinner

Fully refundable up to 2 weeks before the booking date.

The Terrace & Full Venue Hire

A 50% of the total cost as a deposit

Fully refundable up to 2 weeks for The Terrace and
up to 90 days for Full Venue Hire before your booking date.



CONTACT

privatedining@luca.restaurant
020 3859 3000

www.luca.restaurant
@luca.restaurant

88 St John St, Clerkenwell
London, EC1M 4EH

SUMMER 2026